



Canapes - \$5.50 each
Minimum order of 7 canapes per person
Minimum of 20 people

Hot

- Oyster Kilpatrick** - Coffin Bay oyster served kilpatrick (gf) **Add \$1.50 per Oyster**
Beer Battered Oyster - Coffin Bay oyster served with Japanese mayonnaise & pickled ginger **Add \$1.50 per Oyster**
Salt & Pepper Squid - served with aioli & black salt
Vegetarian Skewer - seasonal vegetables served with basil pesto & balsamic glaze (gf,ve)
Charred Chorizo - served with salsa verde (gf)
Portugese Style Tartlet - with Chorizo & Spinach
Lamb Cutlet - served with salsa verde (gf) **Add \$2.50 per Cutlet**
Kofta Spiced Lamb - served with tzaziki **Add \$2.50 per Kofta**
Beef Wellington - served with tomato relish
Assorted Petite Pies - with spiced tomato sauce
Italian Meatball Skewer - served with napolitana sauce & balsamic (gf)
Tomato & Bocconcini Arancini - served with aioli & black salt (gf)
Beetroot & Feta Arancini - served with beetroot aoli
Chicken Satay Skewer - served with thai peanut sauce (gf)
Whole Prawn - served with cocktail sauce & lemon (gf)
Steamed Vegetable Dumplings - served with soy sauce (v)
Peking Duck Wonton - with plum sauce
Seared Half Shell Scallop - served with sweet potato puree & lemon butter (gf) **Add \$4.00 per Scallop**
Grilled Octopus - served with pumpkin & tomato salsa (gf)
Sticky Pork Belly Bites - served with chilli and coriander
Pan Fried Chicken & Prawn Dumplings - served with soy sauce
Grilled Chorizo & Prawn Skewer - served with balsamic reduction (gf)
Garlic Prawn - Exmouth prawn served in a spoon with a creamy garlic sauce (gf)
Sambuca Prawn - Exmouth prawn served in a spoon with a creamy sambuca sauce (gf)
Butter Chicken Empanada - served with spicy yogurt
Beef Rendang Empanada - served with spiced yoghurt
Moroccan Fried Cauliflower - served with spicy yogurt (gf,v)
Gruyere & Corn Croquette - served with aioli (v)
Mushroom & Fontina Tartlet - served with a balsamic glaze (v)
Pumpkin, Spinach & Hommus Tartlet - served with balsamic glaze (v)
Pumpkin, Caramelised Onion & Goats Cheese Tartlet
Vegetable Pakora - served with spicy yogurt (v)
Mac n Cheese Croquette - served with grated parmesan & rich napolitana sauce (v)
Stuffed Pumpkin Flower - served with blue cheese sauce (v)

Canapés

Cold

Natural Oyster - *Coffin Bay oyster served with shallot vinaigrette & lemon (gf) Add \$1.50 per Oyster*

Thai Oyster - *Coffin Bay oyster served with nam jim sauce (gf)*

Beetroot & Goats Cheese Tartlet - *served with olive oil drizzle (v)*

Whipped Feta Tartlet - *served with caramelised onion & cherry tomato*

Tomato Bruschetta - *drizzled with balsamic glaze (v)*

Duck Liver Pate Tart - *served with caramelised onion & truffle oil*

Smoked Salmon Blini - *served with sour cream & dill*

Beetroot & Vodka Cured Salmon - *served on cucumber (gf)*

Brie Cheese - *served on crunchy bread with caramelised onion & grape (v)*

Tuna Tartar - *served with cucumber (gf)*

Beef Tartar - *served on crisp bread & horseradish*

Sweet

Lemon Meringue Tartlet

Assorted Petite Fours

Assorted Macarons (gf)

Fruit Skewer - *fresh seasonal fruit served with chocolate sauce (gf)*



Substantial Hot Dish

\$18.50 per person

Slow Cooked Beef Cheeks - *served with truffle mash (gf)*

Moroccan Lamb Shoulder - *served with creamy mash (gf)*

American Style Sticky BBQ Pork Ribs - *served with creamy mash*

Traditional Butter Chicken - *served with steamed rice (gf)*

Chicken & Chorizo Paella (gf)

Mushroom & Pea Risotto - *mushroom, pea and parmesan risotto (v)*

2 Beef Sliders - *angus beef, cheese, salad & tomato relish served on a brioche bun*

Additional 10% GST applies

Chefs & wait staff required at additional charge